

ROBERT BURNS HOTEL

POSTRES • DESSERTS

Chocolate coulan, vanilla ice-cream \$13.00 Please allow 15 minutes

Conos with custard and chocolate icecream \$12.00

Crema catalana (gf) \$12.00

Churros con chocolate (4pcs) \$12.00

Pintor Goloso (gf) \$12
Sliced fruit with sorbets and culis

Flan de nata with raspberry sorbet (gf) \$12

VINO DULCE • SWEET WINE

Spanish sweet wines are an excellent way to complete a meal and are especially delectable paired with traditional and more savoury desserts.

Lustau 'Emilin' Moscatel Sherry \$8.00
This is a very dense and dark sherry, with the unmistakable taste of sweet dark fruits. Served at room temperature.

Equipo Navazos Gran Solera Pedro Ximenez \$14.00
This sweet, fortified wine is made using artesian techniques, with 100% Pedro Ximenez grapes and sun ripened raisins. Served at room temperature.

Fusta Nova Moscatel \$7.00 / \$60.00
From the famous Moscatel region of Valencia, this sweet wine exhibits citrus tones and an overall vibrant, zesty character.

DIGESTIVOS • DIGESTIVES

Digestifs are drinks designed to be taken after a meal, and often contain carminative herbs or spices to aid digestion. Here is what we consider to be the best conclusion to your meal.

Orujo \$10.00
Sometimes known as Aguardiente (Fiery Water), Orujo is a distilled grape liqueur from the Galician region of Spain.

Orujo de Hierbas \$10.00
The same Orujo formula, but with a selection of herbs said to aid digestion and increase imperviousness to pain! Muy Bien!

Cardenal Mendoza Brandy \$12.00
Finest brandy aged in old Pedro barrels giving a nutty, spicy complexity, served in a hot glass - **this is living!**

Patzaran \$11.50
This delicious liqueur is made from soaked Sloe berries, and presents a similar taste to that of a blackberry. Great finisher.

Condes de Albarei Cafe \$10.00
This liquer combines de sweetness of sugar and the bitter and toasted nuance of coffee. **Perfect for your sobremesas!**

DESSERT & COCKTAIL COFFEES

In the evening or after a meal, you finally have the time to stop and enjoy a coffee that isn't in a paper cup. These are our favourite ways to really enjoy the taste of coffee.

Bombón Coffee \$4.00
Condensed milk, and espresso coffee topped with frothed milk – one for those with a sweet tooth.

Maria Coffee \$9.00
Double shot of espresso coffee served over a shot of Baileys.

Espresso Martini \$16.00
Vanilla Vodka, freshly brewed espresso, Dark Chocolate Liqueur and Licor 43.



